


Beef Teriyaki Strips


Baked French Onion Au Gratin


Vitello Tonnato


Prime Rib

## APPETIZERS

Shrimp Wrapped in Bacon
Stuffed Mushrooms- with crab meat

## Clams Casino

Caribbean Shrimp
Beef Teriyaki Strips
Chicken Veronique-with sweet grape cream sace
Appetizer Trio- any three appetizers with two
from each selection
Appetizer Sampler- all six appetizers with two from each selection

Baked French Onion Au Gratin

## Soup du Jour

| Bowl | Fiwe Dallars and Fifty Cents |
| :--- | :--- |
| Cup | Shree Dallars and Fifty Cents |

## ENTREES

All Entrees are served with house salad, dinner roll, and choice of one side dish. Sides: Spaghetti, Baked Potato, Vegetable Medley, or Home Fries.

## VEAL

## Parmigiana

Piccata- lemon juice, scallions, \& mushrooms
Marsala- marsala wine \& mushrooms Nineteen Dallaws and Ninety Five Cents
Schnitzel- lightly breaded veal steak Nineteen Dallaus and Ninety Five Cents
Douglas- sliced artichokes and a light tomato sauce

Vitello Tonnato- capers, onions, light cream and lemon

## Suggested Wine Pairing with Veal: Merlot

## STEAKS

Filet Mignon- 8 oz (House Cut)

Steak Famiola- grilled 12 oz sirloin steak over a bed of mushrooms, onions, peppers, \& home fries
Prime Rib- Friday and Saturday night only
Nineteen Dallars and Ninety Fiwe Cents
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## Sirloin Steak- 12 oz

$\mathcal{T}$ wenty Four Dallars and Ninety Five Cents
Fwenty Dallars and Ninety Five Cents
Twenty Three Dallars and Ninety Five Cents

Health Code Disclaimer: All meats are cooked to order. Consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical condition.

## POULTRY

Chicken Marsala<br>Chicken Piccata<br>Chicken Parmigiana<br>Chicken Franchaise- light egg wash<br>with lemon butter<br>Fourteen Dallaus and Ninety Fiwe Cents<br>Fourteen Dallars and Ninety Fiwe Cents<br>Faurteen Dallars and Ninety Fiwe Cents<br>Fowteen Dallars and Ninety Fiwe Cents<br>\section*{Suggested Wine Pairing with Chicken: Chardonnay}

## SEAFOOD

Stuffed Flounder- baked with crab meat Shrimp Scampi- over linguini

Seafood Sampler- small lobster tail, shrimp, scallops, flounder, \& crab cake
Maryland Crab Cakes- two
Italian Style Flounder- breaded \& pan-
fried with tomato sauce

## Broiled Scallops

Shrimp Franchaise- light egg wash with lemon butter

> Twenty One Dallars and Ninety Five Cents Eighteen Dollars and Ninety Five Cents Jwenty Nine Dallars and Ninety Fiwe Cents Jwenty Jwa Dallars and Ninety Five Cents

> Sixteen Dallars and Ninety Five Cents

Eighteen Dallars and Ninety Five Cents
Seventeen Dallars and Ninety Fiwe Cents

## CHEF DOUG'S SPECIALTIES

Veal de la Casa- lightly creamed tomato sauce, onions, mushrooms, \& olives over linguini

## Shrimp \& Scallop Fra d'Avola-

tomato sauce, onions, peppers, \& mushrooms over linguini

Chicken ala Christine- mustard cream sauce with mushrooms \& cheese

Steak Alexander- sirloin medallions over a bed of sweet red onions confit sauce

Fwenty Dallars and Ninety Five Cents

Touch of Italy- sausage \& chicken in a light tomato sauce with onions, mushrooms, \& peppers over linguini

Rack of Lamb- served with a sweet balsamic garlic sauce.

Swenty Dallars and Ninety Five Cents

Fifteen Dallars and Ninety Five Cents
$\mathcal{T}$ wenty $\mathcal{T}$ wa Dallars and Ninety Five Cents

Sixteen Dallars and Ninety Five Cents

Roasted Duck- served with pineapple
Jwenty Sewen Dallars and Ninety Five Cents salsa


Seafood Sampler


Maryland Crab Cakes


Stuffed Flounder


Steak Alexander

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Originally Seifrit's Grist Nill established circa 1773, the building that is now Christine's Creekside Inn was converted inta a knitting mill in the early 1900s. Later, during Prahilition, it was used as a "speakeasy," ar ille-
 gal liquar stare. In the 1970s, the property was purchased ly the Bable family and was converted inta a fine dining estallisfment "She Old Mill Inn". Dang Delong, the current ouner, worked as a chef for the Bable family and always dreamed of auning the restaurant. When "The Old Mill Inn" clased down Doug legan the long and difficult journey of auning and transforming "The Old Mill Inn" to the restaurant of his dreams while maintaining the fine cuisine that everyone has come to enjay.

Thristine's Oreedside Inn is also available for private or graup functions ONeddings, MPectings, Reumions, Olectures, Opecial Occasions Preourr main dining raom, ppeially histany roam and more...

1250 Green Hills Road
Birdsboro, PA 19508
Phone: (610) 582-8150
Hours: Tuesday through Friday $5-9 \mathrm{pm}$, Saturday $5-9 \mathrm{pm}$, Sunday $12-8 \mathrm{pm}$

